

GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Waffle House #1478 Peachtree Promenade
Address: 2100 Highway 54, Suite 100 E

City: Peachtree City **Time In:** 11:30 am **Time Out:** 12:30 pm

Inspection Date: 11/19/2009 **CFSM:** Frederick Ragozzine (4/17/2012)

Purpose of Inspection: Routine: ☐ Follow-Up: ☒ Complaint: ☐
Preliminary: ☐ Other: ☐

Last Score	Grade	Date
72	C	11/5/09

Risk Type: 1 ☐ 2 ☒ 3 ☐ **Permit#:** 1-4627

'Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.

'Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Prior Score	Grade	Date
94	A	8/17/09

CURRENT SCORE	CURRENT GRADE
97	A
SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U<69	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, or NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance **OUT**=not in compliance **NO**=not observed **NA**=not applicable **COS**=corrected on-site during inspection **R**=repeat (violation of the same code provision)=2 points per subcategory

Compliance Status					COS	R
1	IN	OUT	NA	NO	Supervision	4 points
	●	○			1-2. Person in charge present, demonstrates knowledge, and performs duties	○ ○
2	IN	OUT	NA	NO	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands-Subcategory 1	9 points
	●	○			2-1A. Proper use of restriction & exclusion	○ ○
	●	○		○	2-1B. Hands clean and properly washed	○ ○
	●	○	○	○	2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed	○ ○
					Employee Health, Good Hygienic Practices-Subcategory 2	4 points
	●	○			2-2A. Management awareness; policy present; reporting	○ ○
	●	○		○	2-2B. Proper eating, tasting, drinking, or tobacco use	○ ○
	●	○		○	2-2C. No discharge from eyes, nose, and mouth	○ ○
	●	○			2-2D. Adequate handwashing facilities supplied & accessible	○ ○
3	IN	OUT	NA	NO	Approved Source	9 points
	●	○			3-1A. Food obtained from approved source; parasite destruction	○ ○
	○	○	○	●	3-1B. Food received at proper temperature	○ ○
	●	○			3-1C. Food in good condition, safe, and unadulterated	○ ○
4	IN	OUT	NA	NO	Protection from Contamination-Subcategory 1	9 points
	●	○	○		4-1A. Food separated and protected	○ ○
	●	○			4-1B. Proper disposition of contaminated food; returned food or unused food not re-served	○ ○
					Protection from Contamination-Subcategory 2	4 points
	●	○	○		4-2A. Food stored covered	○ ○
	●	○	○		4-2B. Food-contact surfaces: cleaned & sanitized	○ ○

Compliance Status						COS	R
5	IN	OUT	NA	NO	Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory-Subcategory 1	9 points	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5-1A. Proper cooking time and temperatures	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5-1B. Proper reheating procedures for hot holding	<input type="radio"/>	<input type="radio"/>
					Consumer Advisory-Subcategory 2	4 points	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		5-2. Consumer advisory provided for raw and undercooked foods	<input type="radio"/>	<input type="radio"/>
6	IN	OUT	NA	NO	Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food-Subcategory 1	9 points	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		6-1A. Proper cold holding temperatures	<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1B. Proper hot holding temperatures	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	6-1C. Proper cooling time and temperature	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	6-1D. Time as a public health control: procedures and records	<input type="radio"/>	<input type="radio"/>
					Date Marking-Subcategory 2	4 points	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-2. Proper date marking and disposition	<input type="radio"/>	<input type="radio"/>
7	IN	OUT	NA	NO	Highly Susceptible Populations	9 points	
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		7-1. Pasteurized foods used; prohibited foods not offered	<input type="radio"/>	<input type="radio"/>
8	IN	OUT	NA	NO	Chemicals	4 points	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		8-2A. Food additives: approved and properly used	<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>			8-2B. Toxic substances properly identified, stored, used	<input type="radio"/>	<input type="radio"/>
9	IN	OUT	NA	NO	Conformance with Approved Procedures	4 points	
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		9-2. Compliance with variance, specialized process and HACCP plan	<input type="radio"/>	<input type="radio"/>

GOOD RETAIL PRACTICES

(Mark the numbered item OUT, if not in compliance. For items marked OUT, mark COS or R for each item as applicable. R=Repeat (violation of the same code provision) = 1 point per

Compliance Status			COS	R
10	OUT	Safe Food and Water, Food Identification	3 points	
	<input type="radio"/>	10A. Pasteurized eggs used where required	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	10B. Water and ice from approved source	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	10C. Variance obtained for specialized processing methods	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	10D. Food properly labeled; original container; required records available; shellstock tags	<input type="radio"/>	<input type="radio"/>
11	OUT	Food Temperature Control	3 points	
	<input type="radio"/>	11A. Proper cooling methods used; adequate equipment for temperature control	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	11B. Plant food properly cooked for hot holding	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	11C. Approved thawing methods used	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	11D. Thermometers provided and accurate	<input type="radio"/>	<input type="radio"/>
12	OUT	Prevention of Food Contamination	3 points	
	<input type="radio"/>	12A. Contamination prevented during food preparation, storage, display	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	12B. Personal cleanliness	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	12C. Wiping cloths: properly used and stored	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	12D. Washing fruits and vegetables	<input type="radio"/>	<input type="radio"/>
13	OUT	Postings and Compliance with Clean Air Act	3 points	
	<input type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act	<input type="radio"/>	<input type="radio"/>

Compliance Status			COS	R
14	OUT	Proper Use of Utensils	1 point	
	<input type="radio"/>	14A. In-use utensils: Properly stored	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	14B. Utensils, equipment and linens: properly stored, dried, handled	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	14C. Single-use/single-service articles: properly stored, used	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	14D. Gloves used properly	<input type="radio"/>	<input type="radio"/>
15	OUT	Utensils, Equipment and Vending	1 point	
	<input type="radio"/>	15A. Food & nonfood-contact surfaces cleanable, properly designed, constructed, used	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	15B. Warewashing facilities: installed, maintained, used; test strips	<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	15C. Nonfood-contact surfaces clean.	<input type="radio"/>	<input type="radio"/>
16	OUT	Water, Plumbing and Waste	2 points	
	<input type="radio"/>	16A. Hot and cold water available; adequate pressure	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	16B. Plumbing installed; proper backflow devices	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	16C. Sewage and waste water properly disposed	<input type="radio"/>	<input type="radio"/>
17	OUT	Physical Facilities	1 point	
	<input type="radio"/>	17A. Toilet facilities: properly constructed, supplied, cleaned	<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	17B. Garbage/refuse properly disposed; facilities maintained	<input type="radio"/>	<input checked="" type="radio"/>
	<input checked="" type="radio"/>	17C. Physical facilities installed, maintained, and clean	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	17D. Adequate ventilation and lighting; designated areas used	<input type="radio"/>	<input type="radio"/>
18	OUT	Pest and Animal Control	3 points	
	<input type="radio"/>	18. Insects, rodents, and animals not present	<input type="radio"/>	<input type="radio"/>

Person in Charge (Signature): _____ **(Print)** _____

Date: 11/19/2009 11:30:00 AM

Inspector (Signature):

Follow-up: Yes ☐ No ☒

Follow-up Date:

Food Service Establishment Inspection Report Addendum

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Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Human Resources Rules and Regulations Food Service Chapter 290-5-14, Rule .10 subsection (2)(i) and (j)

Establishment Waffle House #1478 Peachtree Promenade	Permit 1-4627	Date InspectionDate2
Address 2100 Highway 54, Suite 100 E	City/State Peachtree City, GA 30269	Zip Code 30269

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Sliced cheese/ steak (walk-in cooler)	36/37	Half & half (upright cooler)	31	Grits (line)	145
Turkey slices/ diced ham (WIC)	37/35	Milk (upright cooler)	34	Steak (upright cooler)	37
Bacon/ butter (WIC)	35/36	Batter (under-counter cooler)	42	Sausage (upright cooler)	33
Milk/ chocolate milk (WIC)	36/36	Hashbrowns (prep top)	43	Raw chicken (upright)	36
Shell eggs (WIC)	37	Sliced cheese (prep top)	44	Shell eggs (upright)	44
Steak/ apple pies (walk-in freezer)	11/14	Diced ham (prep top)	30	Chocolate milk (upright)	40
Bacon/ beef patties (WIF)	12/15	Sliced tomatoes (drawer)	38	Half & half (upright)	41
Chili/ gravy (warmer)	139/140	Sliced ham (drawer)	39		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	
S15	15C Additional cleaning is needed of outside equipment surfaces, mainly handles of cooler units/ cabinets due to some debris build-up.
S17	17B All dumpster doors and lids must be kept closed at all times when not actively in use. Dumpster side door open slightly. 17C Additional cleaning is needed of area of ceiling near/ in front of cookline hood due to some dust build-up.

Person in Charge (Signature)	Date
Inspector (Signature)	Date 11/19/2009 11:30:00 AM

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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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